

CATERING MENU

APPETIZERS BY THE TRAY

- ARANCINI WITH ROMESCO SAUCE
(PER 50 PIECES)
- BACON WRAPPED SCALLOPS
(PER 50 PIECES)
- CHEESE STEAK SPRING ROLLS
(PER 50 PIECES)
- CHEESEBURGER SLIDERS
(PER 50 PIECES)
- CHICKEN TENDERS PLAIN, BUFFALO, OR BBQ
(PER 50 PIECES)
- COCONUT SHRIMP (PER 50 PIECES)
- CRAB CAKES (PER 50 PIECES)
- FRESH FRUIT, CHEESE & CRACKER PLATTER
(PER TRAY)
- FRIED MAC & CHEESE BITES (PER 50 PIECES)
- MEATBALL PLATTER ITALIAN OR SWEDISH
(PER 50 PIECES)
- PIGS IN A BLANKET (PER 50 PIECES)
- PULLED CHICKEN SLIDERS (PER 50 PIECES)
- PULLED PORK SLIDERS (PER 50 PIECES)
- SPINACH & ARTICHOKE DIP WITH PITA
- SHRIMP COCKTAIL (PER 50 PIECES)
- VEGETABLE SPRING ROLLS (PER 50 PIECES)
- PORK POT STICKERS (PER 50 PIECES)
- PHILLY SOFT PRETZEL TRAY (PER 50 PIECES)
- CHICKEN OR STEAK QUESADILLA
(PER 50 PIECES)
- BLACK BEAN OR VEGETABLE QUESADILLA
(PER 50 PIECES)
- MINI ROASTED VEGETABLE WRAPS WITH SPROUTS,
CARROTS, ZUCCHINIS, LETTUCE AND HUMMUS
SPREAD (PER 50 PIECES)
- MINI PIZZA SQUARES PEPPERONI, HAM AND
PINEAPPLE, BBQ CHICKEN OR VEGGIE
(PER 50 PIECES)
- TOMATO & FRESH MOZZARELLA SKEWERS
(PER 50 PIECES)
- TURKEY SLIDERS WITH AVOCADO, TURKEY, LETTUCE
& CHIPOTLE MAYO (PER 50 PIECES)
- JALAPEÑO POPPERS STUFFED WITH CREAM
CHEESE (PER 50 PIECES)

CATERING MENU

MENU OPTION 1

- SEASONAL GARDEN VEGETABLES WITH RANCH DIPPING SAUCE
- SPINACH ARTICHOKE DIP WITH TORTILLA CHIPS
- SEASONAL FRESH FRUIT WITH RASPBERRY CRÈME FRAICHE
- HUMMUS AND VEGETABLE PLATTER WITH GRILLED PITA
- CHEESE DISPLAY-SHARP PROVOLONE, SMOKED GOUDA, ENGLISH CHEDDAR AND BRIE WITH CRACKERS
- MEATBALLS IN MARINARA SAUCE, BBQ OR SWEDISH SAUCE
- VEGETABLE SPRING ROLLS WITH DUCK SAUCE
- PIGS IN A BLANKET
- CHICKEN WINGS WITH BUFFALO SAUCE, BBQ OR TERIYAKI GLAZE
- CHICKEN TENDERS WITH BUFFALO SAUCE, BBQ OR TERIYAKI GLAZE
- CHEESEBURGER SLIDERS
- MINI CRAB CAKES
- PULLED PORK SLIDERS
- SHRIMP COCKTAIL
- CHEESE STEAK EGG ROLLS
- PORK POT STICKERS
- SOFT PRETZEL BITES
- RIGATONI BOLOGNESE
- CHICKEN MARSALA WITH ROSEMARY POTATOES
- 3 CHEESE MAC AND CHEESE (CHEDDAR, JACK AND PARMESAN)
- CHICKEN OR EGGPLANT PARMESAN
- GARDEN SALAD-CUCUMBERS, RED ONION AND TOMATO WITH CHOICE OF TWO DRESSINGS (BLUE CHEESE, BALSAMIC, RANCH, ITALIAN OR HONEY MUSTARD)
- CAESAR SALAD WITH GARLIC HERB CROUTONS
- BLACK BEAN OR VEGETABLE QUESADILLA
- CHICKEN QUESADILLA
- MINI ROASTED VEGETABLE WRAPS WITH SPROUTS, CARROTS, ZUCCHINIS, LETTUCE AND HUMMUS SPREAD
- MINI PIZZA SQUARES PEPPERONI, HAM AND PINEAPPLE, BBQ CHICKEN OR VEGGIE
- TOMATO & FRESH MOZZARELLA SKEWERS
- TURKEY SLIDERS WITH AVOCADO, TURKEY, LETTUCE & CHIPOTLE MAYO
- JALAPEÑO POPPERS STUFFED WITH CREAM CHEESE (PER 50 PIECES)
- ASSORTED BROWNIES, DESSERT BARS AND CREAM PUFFS

CATERING MENU

MENU OPTION 2

SELECT 2 STARTERS

- ARANCINI WITH ROMESCO SAUCE.
- SEASONAL GARDEN VEGETABLES WITH RANCH DIPPING SAUCE
- SPINACH ARTICHOKE DIP WITH TORTILLA CHIPS
- SEASONAL FRESH FRUIT WITH RASPBERRY CRÈME FRAICHE
- HUMMUS AND VEGETABLE PLATTER WITH GRILLED PITA
- CAPRESE PLATTER - FRESH MOZZARELLA, HEIRLOOM TOMATOES, BASIL AND BALSAMIC
- CHEESE DISPLAY - SHARP PROVOLONE, SMOKED GOUDA, ENGLISH CHEDDAR AND BRIE WITH CRACKERS
- MEATBALLS WITH MARINARA, BBQ OR SWEDISH SAUCE
- VEGETABLE SPRING ROLLS
- PIGS IN A BLANKET
- COCONUT SHRIMP
- PORK POT STICKERS
- CHICKEN WINGS - BUFFALO SAUCE, BBQ OR TERIYAKI GLAZE
- SOFT PRETZEL BITES
- CHEESESTEAK EGG ROLLS
- MAC AND CHEESE BITES
- MINI PIZZA SQUARES PEPPERONI, HAM AND PINEAPPLE, BBQ CHICKEN OR VEGGIE
- TOMATO & FRESH MOZZARELLA SKEWERS
- JALAPEÑO POPPERS STUFFED WITH CREAM CHEESE (PER 50 PIECES)

CATERING MENU

MENU OPTION 2 (CONTINUED)

SELECT 1 SALAD

- CAESAR SALAD WITH GARLIC HERB CROUTONS, PARMESAN CHEESE
- GARDEN SALAD-CUCUMBERS, RED ONION AND TOMATO WITH CHOICE OF TWO DRESSING (BLUE CHEESE, BALSAMIC, RANCH, ITALIAN OR HONEY MUSTARD)
- SPINACH AND KALE SALAD WITH PISTACHIOS, BLUE CHEESE, ROASTED RED PEPPERS AND BALSAMIC VINAIGRETTE

SELECT 2 SIDES

- ASIAN STIR FRY VEGETABLES
- ROSEMARY ROASTED POTATOES
- SMASHED RED BLISS POTATOES WITH GARLIC AND THYME
- GRILLED ZUCCHINI AND YELLOW SQUASH
- MAC AND CHEESE
- FRENCH FRIES
- HERB RICE PILAF
- PENNE ALA VODKA

DESSERTS

- ASSORTED BROWNIES, DESSERT BARS AND CREAM PUFFS

SELECT 2 ENTREES

- ROASTED SALMON WITH GARLIC HERB CRUST
- GUINNESS BRAISED SHORT RIBS
- MARYLAND BLUE CRAB MAC AND CHEESE
- ROASTED TOP ROUND WITH AU JUS
- CHICKEN PICCATA- GRILLED CHICKEN WITH LEMON, CAPER, WINE, BUTTER SAUCE
- SAUSAGE WITH PEPPERS AND ONIONS
- PENNE VEGETABLE PRIMA VIRA
- EGGPLANT ROLLATINI
- MEATBALLS IN MARINARA
- BALSAMIC CHICKEN WITH FRESH MOZZARELLA, BASIL AND TOMATOES
- PRIME RIB +\$10 PER PERSON
- ROASTED NEW YORK STRIP +\$9 PER PERSON
- CHEF ATTENDED AND CARVED AT BUFFET WITH ROLLS, BUTTER, AU JUS AND HORSERADISH CREAM SAUCE

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ADDITIONAL STARTERS

BUILD YOUR OWN TACOS AND NACHOS

- SEASONED GROUND BEEF AND GRILLED CHICKEN, PICO DE GALLO, CHEESE SAUCE, GUACAMOLE, SHREDDED LETTUCE, ONION, TOMATO, JALAPEÑOS, SOUR CREAM, SHREDDED CHEESE

MASHED POTATO MARTINI BAR

- RED BLISS MASHED POTATOES WITH TOPPING SUCH AS SOUR CREAM, CHEDDAR CHEESE, BROCCOLI, BACON, SCALLIONS AND JALAPENOS

MAC AND CHEESE BAR

- BROCCOLI, BACON, JALAPENOS, SCALLIONS, SHREDDED CHEDDAR, CRUMBLIED BLUE CHEESE, SUN-DRIED TOMATO

PASTA STATION

- CHEF ATTENDED
- CHOICE OF 2:
 - Gemelli Granchio: tossed with spinach, tomatoes and crab meat in a garlic cream sauce
 - Penne Ala Pollo: tossed in a blush alfredo with grilled chicken and broccoli
 - Tri Colored Rotini Primavera: Mixed Garden Vegetables tossed in Garlic Alfredo Sauce
 - Pasta Gamberetto: Bowtie Pasta in Garlic Sauce with baby shrimp and sundried tomatoes
 - Penne Tuscan: Served with mozzarella, grilled chicken and marinara sauce
 - Rigatoni Aribiata: tossed in a spicy marinara with prosciutto
 - Peas & Past: Vodka Blush Sauce with peas and crispy prosciutto
 - Carbonara: Rigatoni in alfredo sauce with peas and pancetta

PREMIUM DESSERT STATION

- ASSORTED CHEESE CAKES, CUPCAKES AND ITALIAN PASTRIES

CANDY BAR

- DELICIOUS CANDY BUFFET FEATURING AN ASSORTMENT OF CANDIES CUSTOMIZED FOR YOUR EVENT. GREAT AS A DESSERT OR PARTY FAVOR FOR YOUR GUESTS.

CATERING MENU

BUILD YOUR OWN SLIDER BAR

50 PERSON MINIMUM ADD GLUTEN FREE SLIDER BUNS
AVAILABLE UPON REQUEST FOR A SMALL UPCHARGE - 50 PERSON MINIMUM

CHOICE OF 3:

Pulled pork
Turkey burger
Hamburger
Portobello
Buffalo Chicken
Chicken Parm

INCLUDED:

Ketchup
Mustard
Lettuce
Tomato

CHOICE OF 8:

American cheese
Blue cheese crumbles
Cheddar cheese
Mozzarella cheese
Swiss cheese
Bacon
Baby greens
Sautéed onions
Sautéed mushrooms
Roasted red peppers
Relish
Pickles
Jalapeños
Guacamole
Chipotle mayonnaise
Garlic aioli
Spicy ketchup
Marinara

CATERING MENU

BUILD YOUR OWN CHEESESTEAK BAR

CHEF ATTENDED STATION

INCLUDED:

Chicken
Beef
Portobello
Italian Long
Rolls
Ketchup
Mustard
Lettuce
Tomato

CHOICE OF 8:

American Cheese
Cheese Wiz
Provolone Cheese
Mozzarella Cheese
Blue Cheese Crumbles
Sharp Provolone
Fried Onions
Mushrooms
Hot Peppers
Raw Onions
Spinach
Broccoli Rabe
Sweet Peppers
Pepperoni
Bacon
Marinara Sauce